



CURRAN GRENACHE BLANC

PALATE NOTES

A clean and fruity, dry white wine with notes of ripe Bosc pear, white peaches, Honeydew melon and hints of guava and elderflowers. This wine has a medium body, crisp acidity and well-balanced tannins.

SERVING SUGGESTIONS

Perfect as a “patio” wine, to sip by itself, it also pairs extremely well with spicy foods including Mexican, Thai and Indian cuisines.

OPTIMAL TEMPERATURE

38-42°F



WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. It was maintained at 60°-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

VARIETAL

100% Grenache Blanc

VINTAGE

2017

APPELLATION

100% Santa Barbara County

BARREL AGING

100% Stainless Steel fermented and aged

ALC

13.8%

TA

7.1 g/L

pH

3.14

BOTTLING DATE

August 8, 2018

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